

## *Chef's choice of seasonal Hors d'oeuvre,*

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### *Choose a Starter*

#### *Crab and Lobster Bisque*

BLUE CRAB AND MAINE LOBSTER VELOUTE' | FRESH CREAM | DASH OF SHERRY |  
CRAB AND LOBSTER STUFFED PARMESAN BISCUIT

#### *Local Beet & Apple Carpaccio* (GF)

RED STAR FARMS BEETS | SHAW ORCHARDS APPLES | MORO ORANGE VINAIGRETTE | CHEVRE  
CHEESE | FIVE CEDARS FARM MICRO GREENS AND FIELD LETTUCES

#### *Veggie Crunch Caesar* (GFa)

SHREDDED BRUSSELS SPROUTS, KALE AND FARM VEGETABLES | HOUSE-MADE CAESAR  
DRESSING | TOASTED PINE NUTS | GARLIC TOAST | SHAVED PARMESAN

#### *Duck and Chicken Liver Pate with Brandy* (GFa)

CLASSIC FRENCH STYLED LIVER PATE | HOUSE-PICKLED VEGETABLES | LOCAL APPLES |  
PORT WINE-FIG JAM | SMOKED CHILI NUTS | MIXED GREENS – CREAMY LEMON DRESSING |  
CROSTINI

#### *Vegetarian Egg Roll* (VEGan)

NAPA CABBAGE, BRUSSELS SPROUTS, CARROTS, PEPPERS, ONIONS AND BLACK BEANS |  
EGG ROLL WRAPPER | FLASH FRIED | FIRE-ROASTED KIMCHI | ASIAN PEANUT SAUCE

#### *Smoked-Seared Pork Belly*

HERITAGE BREED – DUROC PORK BELLY | SPICE-SUGAR RUB | SLOW SMOKED - PAN SEARED |  
TOASTED SAVORY BELGIAN WAFFLE | MAPLE – CHILI CRISP GLAZE | SAUTEED BABY KALE

#### *Escargot En Crouste*

TENDER BURGUNDIAN ESCARGOT | GARLIC – WINE AND BRIE CHEESE CREAM | WILTED SPINACH  
| FRESH HERBS | TOMATO CONCASSE | BAKED PUFF PASTRY CRUST

#### *Truffled Frites* (GF)

CRISP SHOESTRING-CUT FRIES | BLACK TRUFFLE SEA SALT | PARMIGIANO REGGIANO CHEESE |  
BLACK TRUFFLE OIL | GARLIC-LEMON AIOLI

## *Chef's choice of Intermezzo*

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### *Choose an Entree*

#### *Pan-Seared Seafood Chowder* (GF)

PAN SEARED JUMBO SEA SCALLOPS AND GULF SHRIMP | OYSTERS POACHED IN FRESH CREAM |  
BACON, POTATOES, FARM VEGETABLES & FRESH HERBS | CHEDDAR CORN-GRIT CAKE

#### *Cocoa-Cola Braised Beef Short Rib* (GF)

1855 RANCHES, BLACK ANGUS, BEEF SHORT RIB | LIGHT COCOA AND CHILE RUB | 4-HOUR  
COLA, RED WINE AND BEEF STOCK BRAISE | REDUCED PAN GLAZE | ROASTED GARLIC-BLACK  
TRUFFLE POTATO PUREE | CRISPY BRUSSELS SPROUTS

#### *Maryland Style Crab Cake*

JUMBO LUMP BLUE CRAB MEAT BOUND WITH OUR SIGNATURE SEASONED IMPERIAL SAUCE AND  
A TOUCH OF PANKO BREAD CRUMB | BROILED GOLDEN BROWN | BROCCOLI RABE SAUTÉ | SWEET  
POTATO HASH | MALT-VINEGAR TARTAR SAUCE

#### *Red Snapper- Escovitch*

FRESH RED SNAPPER FILLET | LIME JUICE | JAMAICAN JERK SPICE AND FLOUR DUSTED |  
PAN-SEARED | TRINITY OF BELL PEPPERS, CARROTS AND ONIONS | WINE-VINEGAR SPLASH |  
SCALLOPED POTATOES

#### *Mushroom-Truffle Ravioli* (VEG)

SAUTEED KENNETT SQUARE MUSHROOMS | BUTTERNUT SQUASH PUREE | PORTOBELLO  
MUSHROOM-TRUFFLE-RICOTTA RAVIOLI | BROWN BUTTER | GARDEN SAGE | TOASTED WALNUTS

#### *Prime Filet Mignon* (GF)

7-OUNCE, 1855 FAMILY RANCHES, PRIME, HAND-TRIMMED, CENTER-CUT, BLACK ANGUS FILET  
MIGNON | CHAR-GRILLED | ROASTED GARLIC-BLACK TRUFFLE POTATO PUREE | SAUTEED GREEN  
BEANS | KENNETT SQUARE MUSHROOM AND RED WINE DEMI-GLACE | HUDSON VALLEY FOIE  
GRAS AND HERB BUTTER \*\$18 ADDITIONAL CHARGE TO PRIX FIXE PRICING

#### *Hickory Smoked Duck Breast* (GF)

PEKIN DUCK BREAST | HICKORY SMOKED - CAST IRON SEARED | OVEN FINISHED | CHERRY-  
BOURBON SAUCE | SAUTEED GARDEN SPINACH | SEASONED RED QUINOA | CARROT-PARSNIP  
PUREE

**5 – COURSES – INCLUDES DESSERT - MENU PRESENTED AFTER DINNER  
\$80 PER PERSON, PLUS SALES TAX AND GRATUITY**

(VEG)/(VEGAN) – Vegetarian, Vegan, or can be accommodated (GF) (GFa) – Gluten Free Option or can be adapted  
However, we do handle common allergen products in our facility. **Please make your server aware of food allergies when placing your order.**  
Remember that consuming raw or undercooked proteins may put you at a higher risk for foodborne illness. (121323)

## CLASSIC & CURATED COCKTAILS

### THE MILL MANHATTAN

WE START WITH BULLEIT RYE BOURBON, ADD A FEW DASHES OF OUR OWN LAVENDER-ORANGE BITTERS, THROW IN A FEW CANDIED AND BRANDIED SOUR CHERRIES AND FINISH WITH THE ADDITION OF A RESERVA SWEET VERMOUTH FOR A ROUND AND RICH FLAVOR, SERVED "ON THE ROCKS" 17

### THE COZY WHISKEY SOUR

NATIONALLY AWARD WINNING, PENNSYLVANIA DISTILLED, BLACKBACK HONEY-RYE WHISKEY, SHAKEN WITH CRANBERRY-CINNAMON SIMPLE SYRUP AND A DASH OF CITRUS SOUR SERVED "ON THE ROCKS" 16

### PEACH ICE PICK

KETEL ONE BOTANICALS PEACH AND ORANGE BLOSSOM VODKA, FRESHLY BREWED ICED TEA, AND A DASH OF SIMPLE SYRUP SERVED ON THE ROCKS FOR A REFRESHING TIPPLE 14

### BOULIVARDIER

BULLEIT BOURBON, CAMPARI, AND SWEET VERMOUTH, FINISHED WITH ORANGE PEEL, SERVED "ON THE ROCKS" 16

### THE EPPLE MARTINI

GREY GOOSE VODKA, ONE, AND I MEAN ONE DASH OF DRY VERMOUTH, SHAKEN HARD AND SERVED UP WITH MAYTAG BLUE CHEESE STUFFED OLIVES 16

## SPIRIT FREE MOCKTAILS

### PANOMA

SEEDLIP SPICE, FRESH GRAPEFRUIT JUICE, FRESH LIME, SIMPLE SYRUP, AND CLUB SODA, STIRRED OVER ICE 10

### THE GROVE MARGARITA

SEEDLIP GROVE, AGAVE SYRUP, FRESH LIME JUICE, SALT RIM, SERVED ON THE ROCKS 10

## FEATURED WINES BY THE GLASS & BOTTLE

RED BLEND, CABERNET-MERLOT, WALTZ VINEYARDS  
BARON RED, LANCASTER PA 17 / 62

CHIANTI RISERVA, DONNA LAURA, ALTEO,  
TUSCANY, ITALY 15 / 56

CABERNET SAUVIGNON,  
PICTOR, CENTRAL VLY. CHILE 15 / 56

MALBEC, ENRIQUE FOSTER - IQUE  
MENDOZA, ARGENTINA 16 / 58

PINOT NOIR, ROW 503,  
WILLAMETTE VALL. OREGON 17 / 62

MERLOT, ITALO CESCO  
VENETO, ITALY 15 / 56

BORDEAUX, CHATEAU HAUT GRELOT  
PREMIERE CUVÉE, FRANCE 17 / 62

CHARDONNAY, DOMAINE LAROCHE  
MAS LA CHEVALIERE, FRANCE 14 / 52

SAUVIGNON BLANC, PICTOR,  
MENDOZA, ARGENTINA 14 / 52

SEMI-DRY WHITE BLEND, WALTZ  
VINEYARDS FUSION, LANC., PA 13 / 48

RIESLING, SALMON RUN  
FINGER LAKES, NY 14 / 52

PINOT GRIGIO, TONNINO (ORGANIC),  
SICILY, ITALY 14 / 52

MOSCATO, CHIARIE  
PIEMONTE, ITALY 14 / 52

ROSE', WALTZ STIEGEL ROSE  
LANCASTER PA 12 / 44

### SPARKLING WINE

PASCUAL TOSO BRUT, ARGENTINA 10 / 48

DRAFT BEER LIST AVAILABLE FROM YOUR SERVER



*Where every visit  
is a special occasion.*

*Winter 2023*